

# Grilled Elk Loin

## Recipe Summary

**Prep Time:** 5 minutes

**Cook Time:** 30 minutes

**Yield:** 4 servings

### Sun-dried Cherry Sauce

1/2 cup sun-dried cherries

1/2 cup cranberry juice

1/2 cup apple juice

1 1/2 tablespoons plum wine

1 teaspoon sugar

Sachet: 1/2 bay leaf, 1 thyme sprig, 1/2 garlic clove, 1 whole clove, 1 black peppercorn, tied in cheesecloth

Combine all the ingredients in a stainless saucepan, then bring to a boil. Lower heat and cook at simmer for 15 minutes. Remove the sachet and puree the mixture in a blender for 45 seconds until very smooth. Strain through a chinoise and reserve for service.

Elk:

8 elk loin medallions, 3.5 ounces each

3 tablespoons vegetable oil

16 apple wedges, peeled and cored

1 cup sugar snap peas, strings removed

6 tablespoons caramelized cipolline onions

1/2 teaspoon thyme leaves

1/2 cup veal jus, (stock)

12 orange segments, membrane removed

1/2 cup sun-dried cherry sauce, recipe above

Preheat grill: Season elk medallions with salt and pepper, brush with vegetable oil and cook on grill for 3 minutes on each side, keeping the meat medium rare. Add 3 tablespoons of vegetable oil in medium saute pan, add apples and saute over high heat until apples begin to color slightly, then add sugar peas, cipolline onions and the chopped thyme. Season lightly then add the veal jus. Cook until reduced completely, then add the orange segments. Toss the mixture and remove from heat. Place an equal amount of the mixture in the center of 4 service plates, then place 2 elk medallions on top. Spoon 1 to 2 ounces of the sun-dried cherry sauce around perimeter and serve.